

CULN 191 : Catering Field Experience

Provides broad-based exposure to principles and practice of the fundamentals of catering within the food service industry. Utilizes practical hands-on experiences to teach the facets of sales, planning, preparation, and service of catered on and off-premise affairs covering: theme, receptions, buffets, and banquets. Also provides a means for experiencing a diversity of on-site food service through field trips. (Letter grade only.)

Credits 1

Lecture Hours 75

Prerequisites

CULN 112 with grade C or better (or concurrent), or consent.